

Dinner M-Sat. @5pm, Sunday@4pm Lunch Saturday@Noon
 Sunday Brunch 10-2

Happy Hour Specials in the Bar and Tavern only- Monday-Thursday 5:00pm-6:30pm-The \$5 Menu
 Spinach and Artichoke dip-chips Shrimp Spring Rolls Salt Roasted/Fried Loaded Potato Skins
 5 freshly shucked East Coast Oysters (\$6) Crispy Flat Bread House Made Fried Mozzarella

Drinks Specials--\$3 Select Draft Beers, \$3 Italian Pear Martinis, \$5 house red and white wine (none of the wines listed on the drink page are the house wines, ask your server what the house red and white wines are, and which beers are on special. There is not a house cabernet or house chardonnay.)

Wednesday- ½ price Nachos-
Prime Thursday- ½ Price Sandwiches (NOT BURGERS-BURGER SPECIAL IS ON FRIDAY)
Burger Friday- ½ Price Best of Philly burger, blue cheese, or Double Cheese Burger-served **all night**

•Starters-

Mixed Greens- **8**
 Red grapes, Rogue Valley blue cheese, candied nuts, dark balsamic vinaigrette

Chopped Iceberg- Tomato, cucumber, bacon, **9**
 Smokey buttermilk Rogue Valley blue cheese dressing

Baby Spinach Salad **9**
 Candied pecans, creamy goat cheese, sun-dried cranberry-Port wine vinaigrette

Grilled Romaine **9**
 Creamy garlic dressing, Parmignano-Reggiano cheese
 Add 4 Grilled Jumbo Shrimp-\$18
 Add Grilled Salmon-\$26

Crock of French Onion Soup **10**

Grilled Pacific Octopus **14**
 Local micro greens, avocado, salmon roe, Meyer lemon-rosemary vinaigrette

Tuna Tartare* **15**
 Avocado, soy marinated onions, tortillas, wasabi aioli

Local Buffalo Carpaccio **14**
 Raw Buffalo Run Ranch, arugula, Parma ham, roasted Shallot jam, pecorino cheese

• Prime Sandwiches-(sandwiches are served on freshly baked Le Bus bread with house cut fries-add apple wood smoked bacon-\$2)

Double Cheese Burger **14.5**
 Cheddar cheese, two 4 oz. prime patties-cooked through, Chef's special sauce, LTO

The Best of Philly BP Prime Burger **15**
 Caramelized onions, mushrooms, jack cheese, brioche, LTO

Pulled Pork Sandwich **13.95**
 House made BBQ sauce and topped with our own slaw, brioche bun

Crispy House Made Mozzarella **10**
 Fire roasted tomato sauce, basil pesto

Jumbo Lump Crab Cocktail* **15**
 Red sea salt, artisan olive oil; wakame seaweed salad

Fresh Texas U12 Shrimp Cocktail* **3 each**

House Made 3-Cheese Flatbread **12.5**
 Creamy spinach and artichoke, Rogue valley blue cheese

Hand-rolled Shrimp Spring Rolls **12**
 Apricot, ginger BBQ sauce

Kennett Square Mushroom Tart **12**
 Sautéed local mushrooms, truffle oil, triple cream brie

BP Nachos- **12.95**
 Cheddar cheese, ripe tomato, black beans, shredded lettuce, sour cream, guacamole (fresh jalapenos-\$2 extra) (BBQ Short Rib-\$5)

Chef's Market Selection of Cheeses **20**
 Dunbarton Blue-Wisconsin blue veined cheddar-cow's milk
 Humboldt Fog-mold ripened-CA-goat's milk
 Round Top Farm-Johnny's Clothbound Cheddar-PA-cow's milk

Freshly Shucked Raw Oysters on the Half Shell-\$MP

French Dip Panini **15**
 Shaved ribeye, melted gruyere, horseradish aioli, pan jus, fries

Blue Crab Cake Sandwich **15.95**
 Lump crab, lemon caper aioli, LTO

Buttermilk Fried Chicken Sandwich **14.5**
 Buttermilk batter, creamy avocado, spicy aioli, fries, LTO

Blue Cheese Burger **15.25**
 Rogue valley blue cheese, LTO

• From the Steakhouse Grill*-all steaks come with butter braised French green beans, herb butter, and BP steak sauce

15 oz. Prime Pork Chop	30	12 oz. Creekstone Farms Black Angus NY Strip	37
8 oz. Center Cut Choice Filet Mignon	39	10 oz. Barrel Cut Ribeye Creekstone Farm Black Angus	39
14 oz. USDA Prime NY Strip	48	10 oz. USDA Prime Center Cut Filet Mignon	54
8 oz. Choice Club Eye	29	6 oz. Chianti Braised Short Ribs-cabernet reduction	25
16 oz. USDA Prime Delmonico Ribeye	MP		

Sauce Classic Béarnaise \$2

Sides

Creamy Spinach/Artichoke	7	Creamy Potato Puree	6	Sautéed Colossal Crab	16
2X Baked Potato+Sour Cream+Pancetta	7.5	Salt Crusted Plain Baked Potato	5	NOLA Blackening Spice	NC
Truffle Parmesan Fries	7.5	House Cut Crispy Fries	5	Duck Fat Roasted Mushrooms	8.5
Melted Dunbarton Blue Cheese	2	3-cheese Truffle Potato Gratin	7	Roasted Brussels Sprouts/Pancetta	8

• Entrées

6 oz. NY Strip Black Angus Steak Salad **23.95**
 Iceberg, tomato, bacon, cucumber, buttermilk Rogue Valley Blue cheese dressing, tobacco onions, local hard-boiled egg

U10 Diver Scallops **32**
 Local asparagus, foraged mushrooms, snow peas, touch of Fennel, truffled white asparagus sauce

Grilled Line Caught Atlantic Swordfish **25/37**
80z/12oz.
 Lemon caper aioli, haricot vert; see steakhouse grill

Fish of the Day Special

Exotic Mushroom Ravioli **22**
 Maitake and king trumpet mushrooms, parmesan-truffle cream sauce

Grilled Faroe Island Wild Salmon **26**
 Asparagus, salt roasted beets, pesto vinaigrette; Meyer lemon aioli

Skillet Roasted "Free Bird" Chicken Breast **23**
 Organic, free range, Lancaster county chicken
 Lentils, brussels sprouts, cippolini onions, port wine reduction

*Consuming raw or undercooked meat, poultry, Dairy or seafood may increase your risk of a food borne illness